

VISIT...

LANZAROTE
Caliente.COM

I.H.O.P.'s Country Griddle Cakes

This nationwide chain, which is known for its big bargain breakfasts, serves an impressive number of non-breakfast items as well. In 1997, I.H.O.P. dished out over 6 million pounds of french fries and over half a million gallons of soft drinks. But it's the Country Griddle Cakes on the breakfast menu that inspired this Top Secret Recipe. The unique flavor and texture of this clone comes from the Cream of Wheat in the batter. Now you can have your pancakes, and eat your cereal too.

nonstick spray 1 1/4 cups all-purpose
flour 1 1/2 cups buttermilk 1/3 cup

instant Cream of Wheat (dry) 1 egg $\frac{1}{3}$
cup sugar 1 teaspoon baking powder 1
teaspoon baking soda $\frac{1}{4}$ cup vegetable
oil $\frac{1}{2}$ teaspoon salt

1. Preheat a skillet over medium heat.
Apply nonstick spray. 2. Combine all
ingredients in a large bowl with a mixer
set on high speed. Mix until smooth. 3.
Pour the batter by $\frac{1}{3}$ -cup portions into
the hot pan and cook pancakes for 1-2
minutes per side or until brown. Repeat
with remaining batter. Makes 8-10
pancakes.